

LUNCH SET MENU

2 courses £29 per person | 3 courses £35 per person

Starter

Soup of the day VE

Ham hock terrine

pickles, toasted sourdough

Cornish Plaice ceviche

avocado, chilli & citrus dressing

Devon hand picked crab

heritage radishes, tarragon & Guinness Melba | £5 supplement

turrugur a dumness meibu | 20 supplem

Chicken Milanese
rocket & Parmesan
Chalk stream sea trout,
seasonal baby vegetables, tarragon pistou
Courgette & garden pea risotto V
Cashel blue cheese, toasted pine nuts
200g Fillet, Black Angus grass-fed
Café de Paris butter, fries | £20 supplement

Main

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Classic vanilla creme brûlée, *Irish butter shortbread* V GF
Bakewell French toast, *mirabelle plum, amaretto, clotted cream* V
Paxton & Whitfield cheese board
oat crackers & apricot chutney | £5 supplement



V Vegetarian | VE Vegan

Available Monday - Friday 12pm - 3pm for up to six guests. Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. We strive to source all of our products from local and sustainable sources. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT.